japan PRIME

kai India

KAI KITCHENWARE

CUTS GREAT SINCE 19 08

kai India

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India

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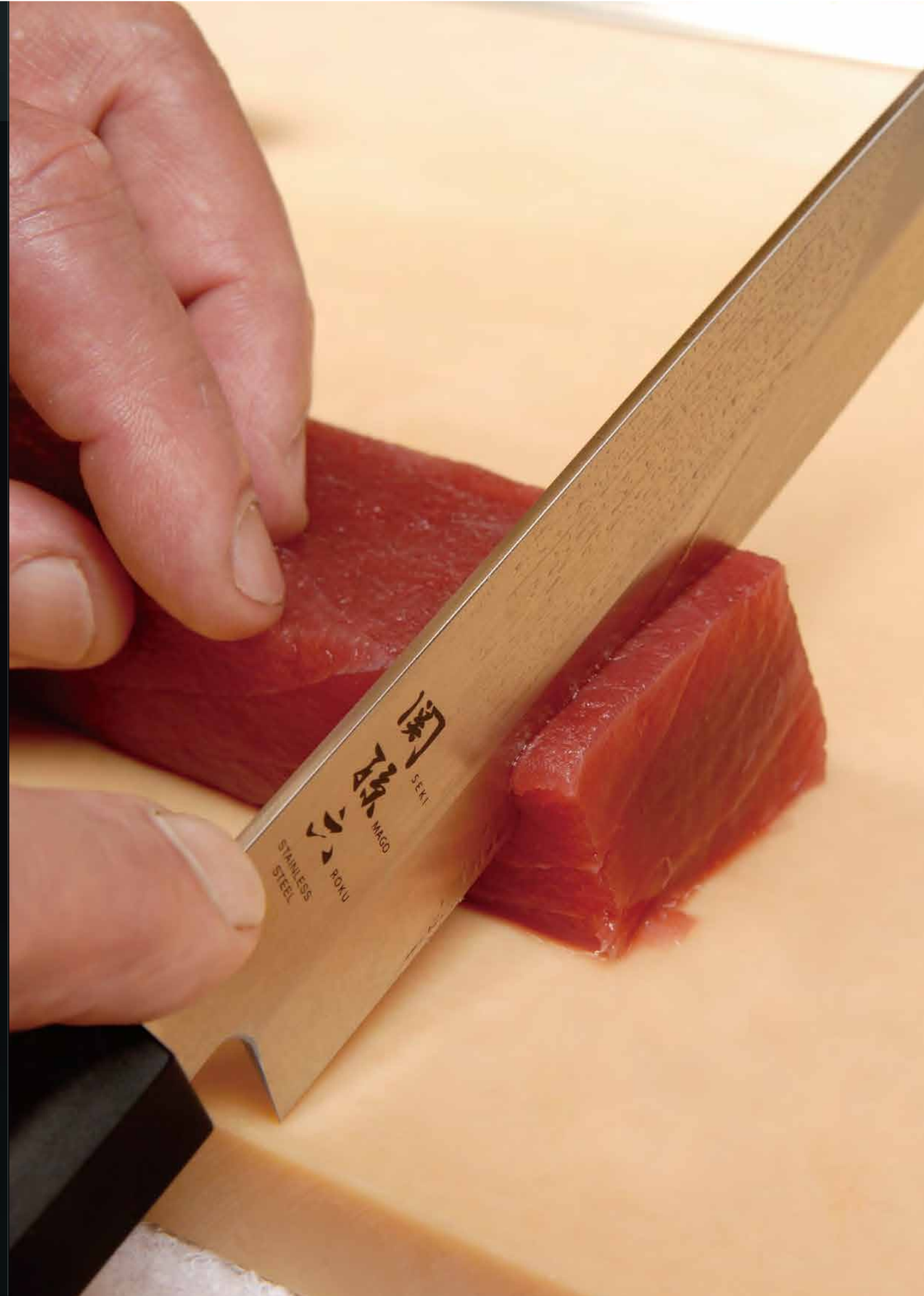
ABOUT KAI

A BRAND FROM JAPAN

For over 100 years, the kai company has been producing cutlery according to the traditions of the legendary samurai of old Japan. In the process, the desire to preserve ancient traditions and to combine them with innovative techniques represents no contradiction, but forms the basis for new products that honor Japanese blacksmithing while meeting modern demands.

With the highest quality standards, kai has made it its mission to produce special knives for daily use. Made from natural resources, shaped and formed according to the expertise of the ancient blacksmithing art of the samurai, KAI cooking knives epitomise Japanese craftsmanship carried out with the highest degree of precision. From the design to completion of each individual knife, the focus is on the development of an integrated and carefully-considered product.

Since beginning as a family business in 1908 as Seki, KAI has developed into an international company.



Shun Classic

Hand-finished for precision and beauty. Classic is an ideal for any customer making their first foray into the Japanese knife market. Features both traditional European blade shapes and the widest variety of innovative designs. Sharply-angled cutting edge blade is known for sharpness, and edge retention. VG-MAX clad with 16 layers on either side of high-carbon stainless steel. Wood grain pattern reduces friction when cutting. D-shaped Pakkawood handle fits firmly in the hand, ncreasing control and stability.

Specification

Blade Material: VG-MAX on core material, S/S 33 layers Damascus pattern.
Hardness : 61±1 HRC
Thickness : 2.0mm, 2.5mm
Handle Material : Black Pakkawood
Handle Shape : D-Shape

DM-0700
Paring 3 1/2" (90mm)

DM-0716
Paring 4" (100mm)

DM-0701
Utility 6" (150mm)

DM-0722
Serrated Utility 6" (150mm)

DM-0763
Dual Density Utility 7" (180mm)

DM-0728
Nakiri 6 1/2" (160mm)

DM-0706
Chef's 8" (200mm)

DM-0702
Santoku 7" (180mm)

DM-0718
H.G. Santoku 7" (180mm)

Shun Classic

DM-0704
Slicing 9" (230mm)

DM-0703
Carving 8" (200mm)

DM-0705N
Bread 9" (230mm)

DM-0701L
Left-Hand Utility 6" (150mm)

DM-0706L
Left-Hand Chef's 8" (200mm)

DM-0702L
Left-Hand Santoku 7" (180mm)

DM-0712
Vegetable Cleaver 7" (180mm)

DM-0767
Chopper 7" (180mm)

Shun Premier

The striking, hand-hammered finish ("Tsuchime" in Japanese) reduces drag when cutting and prevents food from sticking to the knife. The graceful curves of the elegant walnut Pakkawood handle allow a variety of comfortable grips.
Thin, incredibly sharp edges deliver precision performance.

Specification

Blade Material : VG-MAX on core material, S/S 33 layers Damascus pattern.
Hardness : 61±1 HRC
Thickness : 1.8mm, 2.0mm
Handle Material : Walnut Pakkawood
Handle Shape : Symmetrical Ellipsoidal.

TDM-0700
Paring 4” (100mm)

TDM-0711
Steak 5” (150mm)

TDM-0701
Utility 6 1/2” (160mm)

TDM-0 722
Serrated Utility 5 1/2” (140mm)

TDM-0723
Chef’s 6” (150mm)

TDM-0706
Chef’s 8” (200mm)

TDM-0702
Santoku 7” (180mm)

TDM-0705
Bread 9” (230mm)

匠創

SHOSO SERIES

AB5156
Santoku Knife (165mm)

AB5157
Santoku Scalloped Knife (165mm)

AB5158
Chef's Knife (180mm)

AB5159
Chef's Knife (210mm)

AB5160
Chef's Knife (240mm)

AB5164
Bread Knife (240mm)

AB5161
Petty (150mm)

AB5161
Petty (150mm)

AB5163
Petty (120mm)

AB5165
Chinese Cleaver (165mm)

べにふじ

BENIFUJI SERIES

AB5438
Santoku Scalloped Knife (165mm)

AB5439
Santoku Knife (165mm)

AB5441
Chef's Knife (210mm)

AB5442
Chef's Knife (240mm)

AB5443
Chef's Knife (270mm)

AB5445
Petty (120mm)

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HONOKA SERIES

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HONOKA SERIES

AB5427
Santoku Knife (165mm)

AB5428
Santoku Scalloped Knife (165mm)

AB5429
Small Santoku Knife (145mm)

AB5430
Chef's Knife (165mm)

AB5431
Petty Knife (120mm)

萌黄

MOEGI SERIES

萌黄

MOEGI SERIES

AE2901
Santoku Knife (165mm)

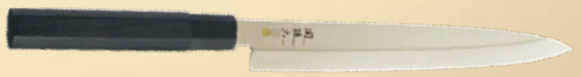
AE2902
Chef's Knife (180mm)

金寿ST

KINJU ST SERIES

AK1103
Deba Knife

AK1104
Yanagiba Knife



AK1106
Yanagiba Knife

Kai House SELECT

Peelers & Scissors

000DH7156
Kai House Select Kitchen Shear

000DH7166
Kai House Select Vegetable Peeler

000DH2052
Curved Kitchen Scissor (Green)

KAI SELECT 100
kai housewares

000DH3001
Select-100 Peeler (I-Type)

000DH3000
Select-100 Peeler (T-Type)

関 SEKI
孫 MAGO
六 ROKU

Sharpening Tools

RESHARPENING

The whetstone should be soaked in water for about 10 minutes before using it. Make sure that the stone is always slightly wet during the grinding process.

Single-bevel blades: place the hollow-ground side first on the whetstone. Angle between blade and whetstone depends on the knife. Grind the knife with a 45° angle to the whetstone (to get the largest possible surface), pressing towards the edge and releasing the pressure when moving the knife back. This should be repeated proportionally on all parts of the blade. Once the hollow-ground side is done, reverse the knife and repeat the process as described above on the ground side but less often-1/10 will do.

AP-0305
Combination Whetstone Grain 400/1000

Symmetric blades: repeat the process as above, but reduce the angle to approx. 15°. It is important to grind both side of the blade equally to regain a symmetrically sharpened knife.

000AP2456
Diamond Sharpener (Stick Type)

000AP0308
Diamond & Ceramic Sharpener

KAI HOCHO

3X Sharper*

MATERIAL-HANDLE

- Food grade PP material (polypropylene material)
- Avoids chemical contaimination of food items
- Granular texture gives the non-slippery grip while using the knife
- Curved design fits best in hand and provide a firm grip to the user

MATERIAL BLADE

- Steel grade is 420 J2
- Adequate chromium content gives it high corrosion resistant strength
- Adequate amount of carbon present in the Steel makingit hard enough to cut vegetable/ fruits softly

000IN5041
Peeling Knife Pink (78mm)

000IN5031
Vegetable Knife Short Pink (78mm)

000IN5021
Kitchen Knife Short Pink (94mm)

000IN5011
Vegetable Knife Pink (Serrated Blade) (112mm)

000IN5001
Kitchen Knife Pink (Plain Blade) (112mm)

000IN5042
Peeling Knife blue (78mm)

000IN5043
Peeling Knife Green (78mm)

000IN5032
Vegetable Knife Short blue (78mm)

000IN5033
Vegetable Knife Short Green (78mm)

000IN5022
Kitchen Knife Short blue (94mm)

000IN5023
Kitchen Knife Short Green (94mm)

000IN5012
Vegetable Knife blue (Serrated Blade) (112mm)

000IN5013
Vegetable Knife Green (Serrated Blade) (112mm)

000IN5002
Kitchen Knife blue (Plain Blade) (112mm)

000IN5003
Kitchen Knife Green (Plain Blade) (112mm)

000IN5044
Peeling Knife Yellow (78mm)

000IN5045
Peeling Knife Orange (78mm)

000IN5034
Vegetable Knife Short Yellow (78mm)

000IN5035
Vegetable Knife Short Orange (78mm)

000IN5024
Kitchen Knife Short Yellow (94mm)

000IN5025
Kitchen Knife Short Orange (94mm)

000IN5014
Vegetable Knife Yellow (Serrated Blade) (112mm)

000IN5015
Vegetable Knife Orange (Serrated Blade) (112mm)

000IN5004
Kitchen Knife Yellow (Plain Blade) (112mm)

000IN5005
Kitchen Knife Orange (Plain Blade) (112mm)

KAI HOCHO

Colour Coated Knife

000IN5051
Colour Kitchen Knife (Pink Blade) (112mm)

000IN5052
Colour Kitchen Knife (Black Blade) (112mm)

000IN5053
Colour Kitchen Knife (White Blade) (112mm)

000IN5016
Vegetable Knife Black (Serrated Blade) (112mm)

000IN5016
Kitchen Knife Black (Plain Blade) (112mm)

KAI HOCHO

000IN5102
Kai Hocho Chef Knife (180mm)

000IN5122
Kai Hocho Nakiri Knife (165mm)

000IN5082
Kai Hocho Santoku Knife (165mm)

000IN5092
Kai Hocho Small Santoku Knife (145mm)

000IN5112
Kai Hocho Petty Knife (120mm)

Also Available in these colours